



DO NOT SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-12 (98)

Owner Name PROP. Riverton Head START		Establishment Name Riverton Head START	
Address 102-104 Riverton Drive		Zip Code 04102	Location PORTLAND

MCD # 05170	ESTAB # []	SANI # 56	ROOMS []	SEATS []	DATE YR. MO. DAY 99 09 24	PURPOSE REGULAR [] FOLLOW-UP [] COMPLAINT [] INVESTIGATION [] NEW/OTHER []	ESTAB. TYPE 01	REINSPECTION TO BE CONDUCTED within [] days day letter of [] follow-up []	DEMERITS 5 PT [] 4 PT [] 2 PT [] 1 PT []
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LICENSE ISSUED YES NO
LICENSE POSTED YES NO
City only

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERITS.**
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERITS.**
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. **2 DEMERITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. **5 DEMERITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- Institutions; Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. **2 DEMERITS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated, cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. **5 DEMERITS.**
- Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. **5 DEMERITS.**
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1, and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. **2 DEMERITS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was [] °F.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. **5 DEMERITS.**

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. **5 DEMERITS**

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3, and 6.8 **4 DEMERITS.**

RUBBISH

- inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10, and 7.12.G. **4 DEMERITS.**
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3, and 12.9.D. **2 DEMERITS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**



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INSPECTION REPORT

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97

Owner Name Portland Housing Authority		Establishment Name Riverton Headstart	
Address 102 Riverton Dr		Zip Code 04103	Location Portland

MCD # 05170	ESTAB # []	SANI # 56	ROOMS []	SEATS []	DATE YR. MO. DAY 00 10 11	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	ESTAB. TYPE 72	Reinspection to be conducted within [] days day letter of follow-up	DEMERITS 5 PT 4 PT 2 PT 1 PT
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>	LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>								

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. 5 DEMERITS.
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- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. 5 DEMERITS.
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS.
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
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FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-012

93

Owner Name: Riverina Akal Start Establishment Name: SAME
 Address: 102 Riverina DR Zip Code: Location: Portland

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE			PURPOSE		DEMERITS
05170					YR.	MO.	DAY	REGULAR	ESTAB. TYPE	
								1	19	5 PT
								2		4 PT
								3		2 PT
								4		1 PT
								5		

LICENSE ISSUED YES NO 59 / 10/12/05
 LICENSE POSTED YES NO
 No STATE LICENSE

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RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- Storage areas were not clean, free of litter. Rule 6.9.B.4. **2 DEMERITS.**
- Storage areas are not constructed to be inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12-10. **4 DEMERITS.**



SEND TO STATE

CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-12 City Lic #617 Exp 1/31/04
DHS, Full License #210033
"DAY CARE" EXPIRED 3/21/02

Owner Name: **PROP** Establishment Name: **Riverton Head Start**
 Address: **102 Riverton Dr** Zip Code: **04103** Location: **Portland**

MCD #	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE	PURPOSE	ESTAB. TYPE	REINSPECTION	DEMERITS
05170	SEFA	52			04/27	REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	Reinspection to be conducted within 5 days day letter of follow-up	5 PT 1 4 4 PT 1 2 2 PT 1 2 1 PT 1 1	

FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERITS.**
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERITS.**
- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
- Unlabeled, improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
- Shellfish not being kept in original container; seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- Food not protected during storage/display; food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- Institutions: Ghost tray(s) not kept, not dated, Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
- Storage of food and/or beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
- Unwrapped and/or potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
- Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: reheated cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was °F. Rule 2.3.C.3. **5 DEMERITS.**
- Frozen food not being kept at 0°F or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
- Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
- Personnel: with dirty hands and/or smoking when preparing and serving food, with poor hygienic practice, eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
- Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: in disrepair (cracks, chips, pits, open seams), not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
- Single service articles improperly: stored, dispensed, handled, reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
- Wiping cloths: dirty, not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was °F.

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. **5 DEMERITS.**

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 6.1.C.2. **4 DEMERITS.**

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- Toilets rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

- inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- The sleeping room(s) are: inadequately ventilated, unclean, in disrepair, undersized, improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
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- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**

10 @ Kitchen Sink



CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-012 96

Lic# 617 city

Owner Name: PROP Establishment Name: Riverton Head Start
Address: 102 Riverton Dr Zip Code: Location: PORTLAND

MCD # 05170	ESTAB #	SANI #	ROOMS SITES	SEATS	DATE YR. MO. DAY 03 07 01	PURPOSE REGULAR 1 FOLLOW-UP 2 COMPLAINT 3 INVESTIGATION 4 NEW/OTHER 5	ESTAB. TYPE 13	REINSPECTION TO BE CONDUCTED within ___ days follow-up ___ day letter of	DEMERITS 5 PT 4 PT 2 PT 1 PT
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FOOD SUPPLY AND SOURCE

- Spoiled and/or adulterated foods are being used and/or served. Rule 2.1.A.1. **5 DEMERITS.**
- Unpasteurized milk, milk products, cracked eggs, unpasteurized egg products being used and/or served. Rules 2.1.B.4. **5 DEMERITS.**
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- Canned goods found: leaking, with severe dents, in rusty condition, and/or swollen. Rule 2.1.A.1. **5 DEMERITS.**
- Shellfish not being kept in original container, seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
- Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from raw foods or other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
- Raw fruits and/or vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
- Food contact surfaces not washed, rinsed, and/or sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
- Food (ice) contact surfaces are improperly: designed, constructed, installed, maintained and/or located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
- Food not protected during storage/display: food left uncovered, food improperly stored on floor, food containers in cold storage double stacked or nested, sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
- Institutions; Ghost tray(s) not kept, not dated. Rule 10.2 1/2 pint milk not retained, schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
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FOOD TEMPERATURES

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- Frozen food not being kept at 0°F, or below; improper thawing. The measured temperature was °F. Rule 2.3.C.4. **5 DEMERITS.**
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- Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meat. Rule 10.1. **2 DEMERITS.**
- The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

- No certified food handler/manager. Rules 3.5.
- Personnel with: communicable disease(s), boils, infected wound(s), respiratory or gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
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DISHWASHING

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- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
 - Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
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- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
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CITY OF PORTLAND, MAINE
FOOD SERVICE HEALTH
INSPECTION REPORT

327-B-12

97

Send to State

Owner Name Jame		Establishment Name Riverton School	
Address 1100 Forest Ave		Zip Code 04103	Location PORTLAND
MCD # 05170	ESTAB #	SANI #	ROOMS SITES
DATE YR. MO. DAY 02/1/20		PURPOSE REGULAR <input checked="" type="checkbox"/> 1 FOLLOW-UP <input type="checkbox"/> 2 COMPLAINT <input type="checkbox"/> 3 INVESTIGATION <input type="checkbox"/> 4 NEW/OTHER <input type="checkbox"/> 5	
ESTAB. TYPE 22		Reinspection to be conducted within ___ days day letter of follow-up	
LICENSE ISSUED YES <input type="checkbox"/> NO <input type="checkbox"/>		DEMERITS 5 PT 4 PT 2 PT 1 PT	
LICENSE POSTED YES <input type="checkbox"/> NO <input type="checkbox"/>		7	

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DISHWASHING

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- Dishes/utensils not being: scraped, soaked, preflushed. Rule 5.1.C.4. **1 DEMERIT.**
- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was °F. Rule 5.1.C.5. **2 DEMERITS.**
- Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was °F. Rule 5.1.C.6. **4 DEMERITS.**

TOXIC MATERIALS

- Toxic materials, personal medications and/or first-aid supplies were: improperly stored, labeled, used in food. Rule 7.12. **5 DEMERITS.**

WATER SUPPLY

- A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
- Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. **5 DEMERITS.**
- Hot and cold water (under pressure) was not provided to the: sinks, dishwashers, or lavatories. Rule 6.1.D.1. **5 DEMERITS.**
- (Mobile food units) The water storage tank: does not have adequate storage, is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

- The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
- (Mobile food units): waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

- Kitchen sink, utility sink, grease trap, drain, plumbing: is improperly sized, installed and/or maintained. Rules 6.4.F. and 7.6. **2 DEMERITS.**
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: faucet hose, hot water heater, water closets, other. Rule 6.4.C. **5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

- Toilet rooms: Completely enclosed, Equipped with self-closing, tight fitting doors, properly vented, tissue provided, covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
- Inadequate number of male, and/or female toilets. The number of toilets are: male and female. Rule 6.5 **1 DEMERIT.**
- Handwash lavatories: clean, adequate number, accessible, fixtures maintained, hand cleansing soap, sanitary towel/hand drying devices not provided common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

- Inadequate, uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
- Storage areas were not clean, free of litter, Rule 6.9.B.4. **2 DEMERITS.**
- Storage areas are not constructed to be: inaccessible to vermin, easily cleaned, refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

- flies, rodents, roaches, live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
- Food service facilities: The outer doors, windows, skylights, transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
- Lighting ventilation inadequate, fixture(s) not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
- Premises littered, unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
- Improper storage of cleaning equipment, linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

- The sleeping room(s) are: inadequately ventilated, unclear, in disrepair, undersized; improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
- The Toilets, lavatories, showers, were not: clean, in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
- Hand cleansers, towels, were: not found, inadequate. Rule 12.4 **2 DEMERITS.**
- The carpeting is not: clean, in good repair. Rule 12.9.C. **1 DEMERIT.**
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
- Gas Appliances: hot water heaters, refrigerators, clothes dryers, floor furnaces found in sleeping rooms were not: adequately vented, equipped with automatic pilots, equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**